



# TULE RIVER ECONOMIC DEVELOPMENT CORPORATION

## JOB POSTING

Opening Date: 07/02/2015

Closing Date: 07/16/2015

Position Title: Steakhouse Chef

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Department: Tule River Economic Development Corporation

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Work Schedule: Varies

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Wage Rate: Pay Range 18: \$18.34/ Hr. / Overtime Eligible

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If you are interested in this position, please submit the following:

- Completed Application
- Proof of High School Diploma or GED
- Tribal Identification (*if applicable*)

All requested information must be in the Tribal Administration Human Resources office by 5:00PM on the closing date. *Incomplete applications or failure to submit the requested information will result in the disqualification of your application.*

**Submit To:**

Human Resources

Tule River Indian Tribe of CA

340 N. Reservation Rd.

Porterville, CA 93257

E-mail: Teresa.Ceballos@tulerivertribe-nsn.gov

IN-HOUSE APPLICANTS MUST SUBMIT AN APPLICATION TO THE HUMAN RESOURCES DEPARTMENT FOR ANY JOB OPENING(S) THEY ARE INTERESTED IN.

Approved by TRTC: 05/13/13



# TULE RIVER ECONOMIC DEVELOPMENT CORPORATON

31071 Hwy 190 Porterville, CA 93257

## JOB DESCRIPTION

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<b>POSITION TITLE:</b> Steakhouse Chef	<b>WORKSITE:</b> The Oak Pit 615 N Main St. Porterville, CA 93257
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### GENERAL POSITION DESCRIPTION

The Steakhouse Chef is responsible for the hands on direction of a high volume kitchen, developing staff, staff schedules, quality control, inventory controls, food/labor cost, and kitchen sanitation.

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### DUTIES & RESPONSIBILITIES:

1. Must be a leader with great customer service and culinary skills.
2. Responsible for the front and back of the house operations in the steakhouse.
3. Take an active role in the creation and development of menus, food preparation, standards and quality control.
4. Responsible for culinary operations to enhance the food product that is presented to guests, submitting changes to respond to business needs, and recommending food product as the result of market research.
5. Develop steakhouse budgets, and other plans to control costs, keep quality high and achieve financial goals.
6. Coach and train employees to provide and maintain the best customer service possible.
7. Must attend and be certified in all applicable training programs required.
8. This position will require cross-training for both front and back of house operations.
9. All other department specific duties as assigned.

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### QUALIFICATIONS:

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1. Three to six years experience in the restaurant industry with at least two years as a chef and two years in upscale restaurant management.
2. College degree or equivalent preferred.
3. Culinary graduate a plus.
4. Culinary experience in a fast paced, quality food operation, showing success.
5. Demonstrated ability to run an efficient and quality operation.
6. Must be able to obtain a Food Handlers Certificate. ([www.servsafe.com](http://www.servsafe.com))
7. Excellent planning, organizing, and training skills.
8. Ability to maintain budgets and business plans.
9. Must successfully complete a TB Skin Test.
10. Serve Safe Certified.
11. Must be self-motivated and a self-starter.
12. Must have good personal hygiene.
13. Must successfully complete a pre-employment drug screen and background investigation.

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#### PHYSICAL REQUIREMENTS/CONDITIONS:

1. While performing the duties of this job the employee is regularly required to talk, hear, stand for entire shift, walk, sit and to reach with hands and arms, use hand to finger, handle, or feel objects, tools or controls.
2. Occasionally required to climb or balance and stoop, kneel, crouch, or crawl.
3. Must be able to operate in mentally and physically stressful situations.
4. Environment is of high humidity with extreme temperatures.
5. Must be able to lift and carry up to 50 pounds.
6. Must be able to work in a fast paced environment.
7. Noise level is low to moderate when in kitchen.
8. Must be able to perform all essential duties of the job with or without reasonable accommodation.

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This position reports to:	Assistant Manager/ Manager
Supervises:	Kitchen Staff
Salary Ranges:	Pay Range 18: \$18.34-\$23.40/ Hr. Paid Bi-Weekly/ Non-Exempt
Working hours:	Varies
Benefits:	Medical, Dental, Vision, Flexible Spending Plan, PTO & 401K

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PREFERENCE IN FILLING VACANCIES IS GIVEN TO QUALIFIED INDIAN CANDIDATES IN ACCORDANCE WITH THE INDIAN PREFERENCE ACT